

ALOHA!

Welcome to the

SPLASH BAR

where tasty tropical concoctions meet service with aloha! Providing you with the perfect blend of energy and relaxation, the Splash Bar is an oasis in the heart of Waikiki. Sip on carefully crafted cocktails, enjoy locally inspired dishes or sit back and experience a little old fashion Hawaiian hospitality. We invite you to spend some time with us at the Splash Bar, check out our fun tiki masks, learn about the rich history of this wonderful place and have a drink or two. If there's anything that we can help you with, please don't hesitate to ask.

Mahalo!

The Splash Bar Ohana



WINES ワイン

WHITE glass / bottle

Kim Crawford Sauvignon Blanc 12 / 46
キムクロフォードソーヴィニヨンブラン

Bollini Pinot Grigio 9 / 34
ボリーニピノグリージオ

Magnolia Grove Chardonnay 9 / 34
マグノリアグローブシャルドネ

Saint M Riesling 9 / 34
セントエムリースリング

ROSÉ glass / bottle

Listel Rosé De Gris 8/32
リステル ロゼ フランス

SPARKLING glass / bottle

Opera Prima Sparkling Moscato Rose 9 / 36
オペラプリマスパークリングモスカートロゼ

Chandon Brut 10 / 42
シャンドンブリュット

RED

Cellar No 8 Merlot 9 / 34
セラーナンバー8メルロー

Deloach Pinot Noir 11 / 40
デローチピノノワール

Souverain Red Blend 9 / 34
スーヴランレッドブレンド

Magnolia Grove Cabernet 9 / 34
マグノリアグローブカベルネ

Justin Cabernet 15 / 60
ジャスティンカベルネ

HOUSE WINES glass / bottle

Beaulieu Vineyards 'Century Cellars' 7 / 28

Chardonnay, Cabernet, Merlot

ボーリュヴィンヤードセンチュリーセラーズ:
シャルドネ、カベルネ又はメルロー

BEER ビール

DRAFT

Budweiser 7
バドワイザー

Maui Brew Co. Bikini Blonde Lager 7
マウイブリューイングカンパニービキニブロンドラガー

Goose Island India Pale Ale
グースアイランド・インディアペールエール 7

Kona Longboard Lager 7
コナロングボードラガー

Kona Fire Rock Pale Ale 7
ファイアーロックペールエール

Blue Moon 7
ブルームーン

BOTTLED

DOMESTIC 6

Coors Light クアーズライト

Miller Lite ミラーライト

Bud Aluminum (16 oz) 7
バドワイザーアルミナム

Bud Light Aluminum (16 oz) 7
バドライトアルミナム

IMPORTED 7

Heineken ハイネケン

Corona コロナ

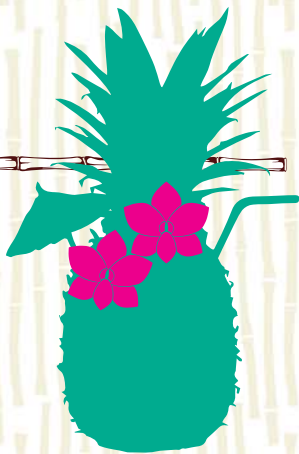
St. Pauli Girl (Non-Alcoholic) 7
セントポーリーガール(ノンアルコール)

ENJOY THE DRINK OF YOUR CHOICE IN OUR...
プリンセスパイナップル

PRINCESS PINEAPPLE

You can't say you've been
to Hawaii without
having a Blue Hawaii
in one of these!

18/14
(Non-alcoholic)
(ノンアルコール)



MADE IN HAWAII

メイドインハワイ

MADE WITH LOCALLY CRAFTED SPIRITS SO YOU CAN
ENJOY THE TRUE FLAVORS OF HAWAII! 10

Passion Cooler パッションクーラー

Hawaii's Own Organic Ocean Vodka, Passion Fruit
Puree and Lemonade.

Mango Spritz マンゴースプリッツ

Hawaii's Own Organic Ocean Vodka, Mango Puree,
Pineapple Juice, topped with soda.

Maui Mule マウイ ミュール

Hawaii's Own Organic Ocean Vodka, Mango Puree,
Stoli Ginger Beer, Fresh Lime.

Da Kine Dacquiri ダカインダイキリ

Hawaii's Own Organic Deep Island Rum, Triple Sec,
Passion Fruit Puree, Fresh Lime.

Maui Mint Freeze マウイ・ミント・フリーズ

Old Lahaina Silver Rum, Mango Puree and fresh
mint blended to perfection.

SMOOTHIES 8

スムージー

Fruit Smoothies フルーツスムージー

Strawberry, Banana, Pineapple, Mango
or Passion Fruit

Tropical Passion トロピカルパッション

Passion Fruit and Orange juices, gently blended
with cream to make this a one of a kind energizer.

Tropical Breeze トロピカルブリーズ

Fresh Pineapple and Bananas with Strawberry and
Coconut syrup. Cool and refreshing!

Banana Berry Freeze バナナベリーフリーズ

Banana and Strawberry blended to perfection.

4.712% state tax added to all items. 18% gratuity added to parties of 6 or more.

APPETIZERS

アペタイザー

Kalua Pork Nachos

カルア・ポーク・ナチョス

Freshly Made Tortilla Chips . Topped with Slow
Braised Kalua Pork, Jalapeño Cheese Sauce,
Black Beans, Salsa, Guacamole & Sour Cream. 15

Fried Chicken Wings

フライド・チキン・ウイング

Marinated Chicken Wings Fried Crisp, Served
with Buffalo Sauce and Korean Chili Dipping Sauce,
On The Side. 18

Homemade Potato Chips

手作りポテトチップス

Russet Potato Chips Seasoned with Hawaiian Sea
Salt, Served with Our Maui Onion Dip. Topped with
Crisp Maui Onion Strings. 10

Onion Rings

オニオンリング

Panko-Crusted Onion Rings, Chipotle Aioli. 11

Coconut Shrimp

ココナッツ・シュリンプ

Crisp Coconut Shrimp Served with Chipotle Aioli. 16

Local Style Ahi Poke with Ogo *

ローカルスタイルアヒ・オゴボケ

Diced Raw Ahi Tuna combined with Maui Onions,
Ogo (seaweed), Sesame Oil, and Soy Sauce.
Served with Taro Chips. 16

Edamame

炒めた枝豆

A Local Favorite, served with Hawaiian Sea Salt
& Korean Chili Dipping Sauce on the side. 8

Kalua Pork Quesadilla

カルアポーク・ケサディア

Slow Braised Pork on Flour Tortilla, White
Cheddar Cheese. Served with Salsa,
Guacamole & Sour Cream. 14

The PK Pupu Platter

PKププ・プラッター (アペタイザー盛り合わせ)

A generous Sampling of our most popular items...
No Substitutions Please. Korean Chicken Wings,
Kalua Pork Quesadilla, Steamed Edamame,
and Ahi Poke with Ogo. Perfect for Sharing! 25

* These items are cooked to order and some may be served raw or
undercooked. Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase the risk of foodborne illness."

* 生、もしくは加熱の不十分な肉、魚介類、卵をお召し上がりになる場
合、食品媒介感染症のリスクを伴う場合がございます

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SALADS

サラダ

MAKE IT A MEAL BY ADDING THE FOLLOWING:

以下のものをサラダにトッピングすることができます

Teriyaki Chicken 6
Chilled Shrimp 10

PK Caesar Salad

シーザーサラダ

Hearts of Romaine, Hamakua Tomatoes, Parmesan Cheese, Grilled Crostini, Lemon-Garlic Caesar Dressing. 12

Cobb Salad

コブサラダ

Bacon, Egg, Tomato, Bleu Cheese, Avocado, Turkey & Olives. Balsamic Vinaigrette or Ranch Dressing. 12

Baby Spinach Salad

フレッシュ・スピナッチ・サラダ

Red Onions, Feta Cheese, Raisins, Macadamia Nuts. Tossed with Papaya Seed Dressing. 12

SANDWICHES

サンドイッチ

ALL SANDWICHES/BURGERS SERVED WITH YOUR CHOICE OF FRENCH FRIES, HOUSE-MADE POTATO CHIPS, SIDE GARDEN SALAD OR FRUIT

付け合せ(フライドポテト、自家製ポテトチップス、グリーンサラダ、フルーツ)を1つお選びください

Kalua Pork Sliders

カルアポーク・スライダー

3 Toasted Portuguese Sweet Rolls, Smoked Slow Braised Pork, Crunchy Slaw and Chipotle Aioli 16

Grilled Pineapple Bacon Cheese Burger *

グリルド・パイナップルベーコン・チーズバーガー

8 Oz Beef Patty, Grilled Fresh Pineapple, House-made Teriyaki Sauce, White Cheddar Cheese and Bacon on a Toasted Brioche Bun. 19

PK Cheeseburger

PKチーズバーガー(卵入り)

8 Oz Beef Patty Topped With Bacon, American and White Cheddar Cheeses, Crisp Onion, Fried Egg on a Toasted Brioche Bun. 19

Sourdough Club Sandwich

サワードウ・クラブ・サンドイッチ

Smoked Turkey Breast, Lettuce, Tomato, Bacon, Mayo, Avocado and White Cheddar Cheese. 17

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FU MAN CHI

フー・マンチー

Our version of the famous Pain Killer, which was invented in the 1970's, this original Splash Bar tiki cocktail consists of Pau 'Oaked' Maui made vodka, coconut cream, fresh pineapple juice, vanilla and nutmeg. 12

SANGRIA A.K.A KAPUNI WAINA

カプニ・ワイナ (サングリア)

This housemade sangria will definitely be your "favorite wine". Traditionally created, delicately crafted. Offerings change daily, ask your server. 8



LEFT ON KANEKAPOLEI

レフト・オン・カネカポレイ (2,3名様分)

(Serves 2-3... Comfortably)

Sharing is Caring, and you'll more than likely be veering to the left after drinking one of these, so you'll definitely need to share this potent punch bowl.

A fun blend of Ocean Maui made vodka, Beefeater Gin, Li Hing Mui powder, Lilikoi and Strawberry purees, Vanilla Extract, fresh pineapple and lime juices. 27

MAI TAI SAMPLER

マイタイ・サンブラー

Take a tour of our most popular versions of the timeless classic... The CLASSIC MAI TAI starts off your journey, followed by a MANGO variation, then finished off with a BRAZILIAN version. 21



WANT A SOUVENIR?

Take home this

SPLASH BAR TIKI GLASS add 9

お持ち帰りいただける
スプラッシュ・バー・ティキグラス



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TIKI MENU

NAVY GROG

ネイビー・グrog

Originally introduced to the Royal Navy by British Vice Admiral Edward Vernon on August 21, 1740, this tiki original was made famous by Donn Beach in 1941 at his famed restaurant, Don the Beachcomber. Appleton Estate rum, Cruzan aged rum, Hana Bay dark rum, grapefruit juice, fresh lime juice, and honey make up this original throwback tiki cocktail. 12



THREE DOTS AND A DASH

スリー・ドッツ・アンド・ア・ダッシュ

This tiki classic was created during WWII by the godfather himself, Donn Beach. The name means “victory” in Morse Code. Leblon Cachasa and Bacardi 8 yr Aged Rum start this adventure, along with allspice, velvet falernum, and fresh orange juice. 12

THE STUNNED MULLET A.K.A. THE ZOMBIE

ザ・スタンド・ミュレット (別名ゾンビ)

Rumor has it that the Zombie was invented for someone to get over a bad hangover, but instead made them feel like a “zombie” the next day. This throwback tiki cocktail consists of Cruzan aged Rum, Bacardi 8 aged Rum, Hana Bay Dark Rum, apricot brandy, tropical juices, clove and cinnamon. Be careful, this potent mix could make you “dance the pony on one of our tables”. 12



BRAZILIAN MAI TAI

ブラジリアン・マイタイ

Created by our very own bartenders here at the Splash Bar, this Brazilian version of the timeless classic starts off with Leblon Cachasa and Hana Bay dark rum, finished with fresh pineapple juice, fresh lime juice, and velvet falernum. 11

HIBISCUS CALAMANSI RUM PUNCH

ハイビスカス・カラマンシー・ラムパンチ

The Rum Punch was brought to England from India by sailors in the early 1700's. The word punch, means “five”, as the drink was originally made with five ingredients: alcohol, sugar, lemon, water, and tea or spices. Our version, Appleton Estate aged Rum, house made hibiscus tea, calamansi, palm sugar, effervesence. 11



MORE SANDWICHES...

French Dip

フレンチ・ディップ・サンドイッチ

The Classic French Dip Sandwich, Generous Portion of Our Thinly Sliced Prime Rib of Beef Served On a French Baguette. Au Jus Dipping Sauce. 19

Vegetarian Triple Decker

ベジタリアントリプルデッカー

Toasted Whole Wheat Bread, Tomatoes, Cucumbers, Onions, Avocado, and Cheddar Cheese, with our Pesto Aioli. 15

Pan-Seared Mahi Mahi Sandwich

マヒマヒ・サンドイッチ

Mahi Mahi Filet, Lettuce & Tomato on a Toasted Brioche Bun with Tartar Sauce. 18

Grilled Baja Chicken Sandwich

グリルド・バハ・チキン・サンドイッチ

Chicken Breast, Lettuce, Tomato, Cheddar Cheese, on a Toasted Brioche Bun, Chipotle Aioli. 18

ENTRÉE

メインディッシュ

Pan-Seared Mahi Mahi

マヒマヒ

Lemon Basil Butter Sauce, Sautéed Garden Vegetables, White Rice or French Fries. 25

Loco Moco *

ロコモコ

Our Island Favorite Comfort Food. 8 oz Grilled Beef Patty, On Top Of White Rice with Fried Egg, Demi-Glaze and Crispy Onions. As We Say In Hawaii “Broke Da Mouth”. 20

Slow Roasted Prime Rib of Beef *

スローロースト・プライムリブ (ご注文は5:30PM以降のみ)

(AVAILABLE AFTER 5:30PM)

Baked Potato (Sour Cream, Cheese, Green Onion) Sautéed Garden Vegetables, Rosemary Jus. 32

Grilled Teriyaki Chicken Breast

グリルド・テリヤキチキン

House-Made Teriyaki Sauce, Sautéed Garden Vegetables. White Rice or French Fries. 25

Vegetable Platter

ベジタブル・プラッター

Asian Style Stir Fried Garden Vegetables, Seared Tofu, White or Brown Rice. 18

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DESSERT

デザート

CHEF CYRUS' HOUSE MADE DESSERTS.
MADE WITH ALOHA!

Hot Fudge Sundae

ファッジ・サンデー

Vanilla Ice Cream topped with Hot Fudge,
Whipped Cream and Macadamia Nuts. 7

Brownie Fudge Sundae

ブラウニー・ファッジ・サンデー

House-Made Brownie, Vanilla Ice Cream,
Hot Fudge, Whipped Cream and Macadamia Nuts. 9

Flourless Chocolate Cake

小麦粉無しのチョコレートケーキ

Chocolate Sauce and Fresh Strawberries. 8

Macadamia Nut Cream Pie

マカダミアナッツクリームパイ

Macadamia Nuts Baked with our Creamy Butter
Filling. Served with House-Made Whipped Cream. 9

Coconut Cream Pie

ココナッツクリームパイ

Tropical Coconut Shavings with House-Made
Crème Pâtissière. Your Own Individual Pie,
Made Just For You To Enjoy. 9

Princess Kaiulani's Tropical Napoleon

PKトロピカルナポレオン

Layers of Crisp Puff Pastry, Sandwich with
Pineapple, Banana and Strawberries.
Guava and Custard Filling. 9

Baked Macadamia Nut Pie

ベイクド・マカデミアナッツパイ

Macadamia Nuts Baked with Our and
Creamy Butter Filling. Served with
House-Made Whipped Cream. 9

Market Fruit & Berries

マーケットフルーツ&ベリーズ

Tossed with Sweetened Mascarpone Cheese. 9

ADD A REFRESHING SCOOP OF OUR VANILLA ICE CREAM
FOR A SATISFYING ALA MODE TREAT 3

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TROPICAL DRINKS 11

トロピカルドリンク

Blue Hawaii

ブルーハワイ

One of Hawaii's most famous cocktails. Cruzan Light Rum, provides the flavor, while a splash of DeKuyper Blue Curacao colors it like the Pacific Ocean.

Splash Coco-Mac Coffee

スプラッシュココマックコーヒー

Kahlua coffee liqueur, Kahana Mac Nut liqueur blended with coconut cream and coffee. A concoction not to be missed!

Tropical Itch

トロピカルイッチ

Scratch the surface to uncover a real tropical delight. Beneath a splash of Jim Beam Bourbon lies a blend of Cruzan Light Rum, Hana Bay Dark Rum and tropical fruit juices.

Princess Kaiulani Punch

プリンセスカイウラニパンチ

Fit for royalty, a perfect blend of Beefeater Gin, Pineapple and Lemon juice. A classic tropical cooler.

Lava Flow

ラヴァフロー

Treat yourself to an eruption of Cruzan Light Rum, blended with Coconut, cream and a Strawberry swirl.

PK Guava Press

PK・グアバ・プレス

Ketel One Citroen, guava and lemon juices, topped with soda water and 7-up.

Chi Chi

チチ

A Pina Colada Hawaiian style. Hawaii's Own Organic Ocean Vodka mixed with a subtle blend of Coconut, Hawaiian Pineapple and other tropical fruit juices.

Mai Tai

マイタイ

The classic blend of Cruzan Light Rum, tropical juices and a float of dark rum. A Hawaiian favorite perfected throughout the years.

Captain's Black & Stormy

キャプテンズ・ブラック&ストーミー

Captain Morgan Black Rum, fresh lime, simple syrup and topped with ginger beer.

WANT A SOUVENIR?

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SPLASH BAR TIKI GLASS add 9

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